



## bug bites

### **Ants on a Log**

#### Ingredients:

Celery  
Cream cheese  
Raisins

#### Directions:

1. Clean celery, remove leaves and cut stalks into 3 inch pieces.
2. Fill celery with cream cheese.
3. Place raisins in a line on top of cream cheese.

### **Bugs on a Branch**

#### Ingredients:

Oversized pretzel sticks  
Frosting or cream cheese  
Small candies or raisins

#### Directions:

1. Glue candy bugs to pretzel branches with frosting or cream cheese.

### **Bugwiches**

#### Ingredients:

Bread  
Cream cheese (or other sandwich spread)  
Olives  
Condiments (mustard, ketchup, relish, etc.)  
Pretzel sticks

#### Directions:

1. Cut two circles of bread, using circular cookie cutter or the top of a glass.
2. Cut one of the circles in half.
3. Spread cream cheese on the circle and place half circles on top as your bugwich's open wings.
4. Use cream cheese to glue on half an olive as a head and add pretzel antennae and legs.
5. Make spots and stripes on your bugwich with condiments.

Variation: Alternate fillings are American cheese, jelly, or peanut butter. Turn your bugs into spiders by adding a pair of legs and eliminating its antennae. Or make Butterfly-wiches by using a butterfly-shaped cookie cutter. If you don't have one, cut a sandwich into triangles. Use one triangle for each wing and a carrot stick for the butterfly's body.

### **Bumble Blossom**

#### **Ingredients:**

Round cookie  
White frosting  
Food coloring  
Corn flake cereal  
Yellow and white jellybeans

#### **Directions:**

1. Make frosting any color but yellow for the center of the flower. Frost the cookie generously.
2. Use corn flake cereal for petals by pushing them into the frosting at the edge of the cookie.
3. Place a yellow jellybean (bee) on the flower's center. Cut a white jellybean in half and place on either side of the yellow for wings.

### **Caterpillar Cakes**

#### **Ingredients:**

Snack cake such as a Twinkie®  
Frosting  
Coconut  
Licorice or pretzel sticks  
Candies for eyes  
Frosting for glue  
Small lollipops

#### **Directions:**

1. Frost the snack cake and sprinkle with coconut.
2. Stick licorice or pretzel sticks through the cake to create three pairs of legs.
2. Add candies for eyes (use extra frosting as glue if necessary).
3. Add small lollipops for antennae.

Note: Caterpillars have only 3 pairs of true legs, but you can add more if you like.

### **Centipede Confections**

#### **Ingredients:**

Snack cake such as a Twinkie®  
Chocolate frosting  
Pretzel sticks  
Small candies

#### **Directions:**

1. Frost the snack cake.
2. Poke as many pretzels through the snack cake as possible for legs (try for 21, most centipedes have 42 legs).
3. Add candies for eyes.

### **Crunchy Bug Salad**

#### **Ingredients:**

Pudding or gelatin any flavor  
Small candies with crunchy coating  
Lettuce leaf

#### **Directions:**

1. Mix candies into pudding or gelatin.
2. Serve on top of a lettuce leaf (optional)

Variation: Make Chewy Bug Salad instead by substituting chewy candies or raisins for the crunchy candy.

### **Earthworm Cookies**

#### **Ingredients:**

Chocolate cookie  
Chocolate frosting  
Coconut  
Green food coloring  
Water  
Gummy worms

#### **Directions:**

1. Make coconut grass by putting 1 cup of coconut into a sealable plastic bag. Add teaspoon of water and a small amount of green liquid food color. Shake the bag until the coconut is green.
2. Frost the top of the cookie and sprinkle with coconut.
3. Top with a gummy worm.

Variation: Instead of an earthworm use a small candy or raisin as a bug or ant.

### **Escar-Go-Ahead-and-Eat-Some** (Not your garden variety snails)

#### **Ingredients:**

Cream cheese  
Raisins  
Sunflower seeds  
Tortillas  
Pretzel sticks

#### **Directions:**

1. Spread cream cheese onto tortillas.
2. Sprinkle with raisins and sunflower seeds.
3. Roll tortillas up tightly and slice into 6 pieces.
4. Stick pretzel sticks into filling from the sides for antennae.

Variation: Peanut butter can be substituted for cream cheese if you are certain none of your bug club kids have peanut allergies.

### **Fly in the Ointment Parfait**

#### **Ingredients:**

Bug Salad (see recipes, use favorite or use both and alternate)  
Whipped cream  
Lettuce

#### **Directions:**

1. Line serving dish with lettuce leaves (optional)
2. Place a small amount of bug salad at the bottom of the dish.
3. Top bug salad with a layer of whipped cream.
4. Repeat steps 2 and 3 until the dish is full.
5. Finish off with a swirl of whipped cream and one small candy or raisin.

### **The Giant Peach Parfait** (Pair with a reading from *James and the Giant Peach*)

#### **Ingredients:**

½ a peach  
1 gummy worm  
Raisins, sunflower seeds, chocolate chips, etc. for bugs  
1 bear shaped cookie or cracker  
Whipped cream – Cloud men  
Rainbow sprinkles

#### **Directions:**

1. Place peach half on a plate and fill center with whipped cream.
2. Add one gummy worm and James (bear cookie).
3. Sprinkle several other bugs onto the peach.
4. Top with rainbow sprinkles.

### **Jigglebugs**

#### **Ingredients:**

Gelatin packaged in individual servings  
Lettuce leaves, cleaned  
Chocolate cookie  
Candies for eyes  
Frosting for glue  
Chocolate chips  
Licorice

#### **Directions:**

1. Place a lettuce leaf on a plate.
2. Lay 3 long licorice whips across the plate.
2. Turn the gelatin cup upside down over the lettuce and wiggle gelatin out onto the licorice whips.
3. Place a cookie in front of the gelatin for the bug's head and glue on two candy eyes.
4. Poke chocolate chips into the gelatin to make spots on your bug.

Variation: Turn these into Spi-jiggle-ders by adding one more licorice whip.

### **Ladybug Bagles**

#### **Ingredients:**

½ Bagel  
Strawberry cream cheese  
Chocolate chips  
Chocolate cookie

#### **Directions:**

1. Spread cream cheese on bagel.
2. Dot with chocolate chip spots.
3. Add chocolate cookie head.

### **Ladybug Cake**

#### **Ingredients:**

Round cake (any flavor)  
Cupcake  
Licorice  
Black or dark brown circular candies  
White Frosting  
Red food coloring  
Toothpick

#### **Directions:**

1. Peg the cupcake and cake together with a toothpick. The cupcake will be your ladybug's head.
2. Mix red food coloring into the frosting until you have the shade of red you want.
3. Frost the cake and the cupcake.
4. Place licorice down the center of the bug's back to separate wings. Also use licorice for legs and antennae.
5. Use candies for the ladybug's spots and eyes.

### **Ladybug Juice**

#### **Ingredients:**

Red juice or fruit drink  
Purple juice or fruit drink  
Black Licorice  
Ice tray  
Freezer

#### **Directions:**

1. Pour purple beverage into ice tray and freeze.
2. Pour red beverage into a clear cup.
3. Add purple ice cubes and black licorice straw.

### **Mosquito Cakes**

#### **Ingredients:**

Twinkies®  
Frosting  
Pretzel sticks  
Potato chips  
Large round candies  
Licorice

#### **Directions:**

1. Frost a Twinkie® any color.
2. Using the frosting as glue add 6 legs (licorice), 2 wings (a potato chip for each), 2 eyes (candies) and 1 stinger (pretzel).

### **Spider Cider**

#### **Ingredients:**

Root beer

Gregor, in ***Gregor the Overlander***, saves Luxa from death by spider when he shakes up the can and sprays it in the spider queen's face. Read portions of chapter 18 aloud while your bug clubbers sip some spider cider.

### **Spider Upside Down Cake**

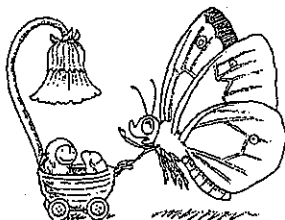
#### **Ingredients:**

Packaged cupcakes  
Pretzel sticks  
Candy eyes  
Frosting glue  
Frosting in a tube, whipped cream in a spray can or chocolate syrup

#### **Directions:**

1. Using frosting, whipped cream, or chocolate syrup make a spider web design on a plate.
2. Remove cupcake from packaging and place it upside down on the center of the plate.
3. Stick four pretzel sticks out of each side of the cupcake for the spider's legs.
4. Glue on candy eyes with frosting.

Note: Most spiders have 8 eyes, although some have 6 or fewer.



### **Spidershakes**

#### **Ingredients:**

Green soft drink  
Ice cream or sherbet

#### **Directions:**

1. Scoop ice cream or sherbet into a cup.
2. Pour soft drink over ice cream to fill cup.

Variation: Use a clear soft drink and green sherbet.

### **Termite Delight**

#### **Ingredients:**

Crumbled graham crackers (sawdust)  
Pudding any flavor (wood)  
Flavored candy chips or raisins (termites)  
Whipped cream (delight)

#### **Directions:**

1. Place a layer of sawdust on the bottom of an individual serving dish.
2. Add a layer of wood.
3. Sprinkle on some termites.
4. Repeat steps 1-3 until dish is full.
5. Top with some delight!

Note: Use tapioca pudding for extra lumpy-bumpy termite insect-a-liciousness.

### **Titaneroptera Pudding**

#### **Ingredients:**

Vanilla pudding in individual serving cups  
Green food coloring  
Mint extract  
- Chocolate chips

#### **Directions:**

1. Mix a small amount of food coloring and mint flavor into pudding cup.
2. Top with two chocolate chip eyes.

Variation: Mix in some coconut or chowmein noodles for a little exoskeleton crunch.

Note: Titaneroptera were prehistoric giant grasshopper-like bugs.



### **Transmogrification Treats**

#### **Ingredients:**

- 2 small twisted pretzels
- 1 round cookie
- Small candies
- Frosting

#### **Directions:**

1. Frost the bottom of the cookie.
2. Place the pretzels in the frosting so they stick out from the sides like wings.
3. Glue small candies to the top of your moth (or butterfly) for eyes.

### **Whizbang Worm Delight** (Inspired by *How to Eat Fried Worms*)

#### **Ingredients:**

- Ice Cream any flavor
- Gummy worms
- Fruit syrups (peach, cherry, pineapple, tutti-frutti, etc.)
- Graham cracker pie shell
- Whipped cream
- Jellybeans
- Slivered almonds

#### **Directions:**

1. Soften the ice cream enough to be able to mix in gummy worms.
2. Transfer the ice cream into pie shell and refreeze.
3. When you are ready to serve, top pieces with fruit syrups, whipped cream and sprinkle with jellybeans and almonds.

